

S H A R K S F I N

M E V A G I S S E Y

LIGHT BITES

- Olives (vg) 4.5
- House Bread (v) 6
Seasonal butter

STARTERS

- Salt & Pepper Calamari 10
Roasted garlic and chive aioli
- Gambas Pil Pil 13
Baked tiger prawns, chilli, paprika & garlic, fresh lemon & Da Bara bakery bread
- Crispy Pork Belly Skewers 11
Chilli barbecue glaze, Cajun aioli
- Wild Mushroom Arancini (v) 9.5
Roasted garlic aioli, parmesan, crispy basil
- Boneless Chicken Tenders (Vegan tenders also available) 9.5
"Buffalo" with blue cheese dressing, celery
"Korean BBQ" with spring onion, pickled chilli, coriander
- Spiced Sweet Potato Soup (vgo) 8
Cornish cream, sunflower dukkah & charred ciabatta

TACOS ALL 17.5

2 FLOUR TORTILLAS WITH JALAPEÑO MAYO, PICKLES, PICO DE GALLO AND FRIES

Choose from:

- Chilli BBQ Pork Belly
- Crispy Shrimp with bang bang sauce
- Blackened or Fried Fish with garlic aioli
- Fried Crispy Courgette (vg)

FROM THE LAND & SEA

- Prawn Linguine 24
Pan-fried tiger prawns, sun-dried tomatoes, cream, spinach & basil, white wine, herb crumb & parmesan, baked garlic ciabatta
- Grilled Salmon Loin 21
Leek & spinach gratin, slow-cooked tomatoes & dauphinoise potatoes
- Roasted Squash & Tomato Linguine (vgo) 19.5
Sun-blushed tomato & basil sauce, garlic toasted crumb & baked garlic ciabatta
- Cornish Braised Short Rib 28
Dauphinoise potatoes, stout onion gravy, seasonal greens & crispy onions
- Fish & Chips 21
Cornish IPA battered catch of the day with chips, homemade mushy peas, tartar sauce
Cornish IPA Battered Celeriac (vg) 19
- 12-Hour Korean BBQ Smoked Pork Belly 25
Pickled vegetable salad & fries
Add Garlic & Parsley Buttered Prawns +4.5

SIGNATURE BURGERS

ALL OF OUR BURGERS ARE SERVED ON A BRIOCHE BUN WITH PICKLES & FRIES

Add Smoked Bacon +2.5 | Onion Rings +2

- Sharky's Cheese Burger 18
Beef patty, emmental cheese, pickled red onion, shredded lettuce, shack sauce
- Crispy Spiced Lentil Burger (vg) 17.5
Lentil & vegetable patty, shredded lettuce, sriracha aioli, crispy onions
- Buffalo Chicken Burger 18
Crispy coated buttermilk chicken, house slaw, Buffalo hot sauce, blue cheese aioli
- Blackened or Battered Fish Burger 19
Cornish white fish, house slaw, remoulade

SEAFOOD BOWLS

- Winter Seafood Stew 25
Cornish fish, St Austell Bay mussels, spinach, prawns, white wine & lobster butter sauce
- St Austell Bay Mussels 26
Grade A Mussels, caught off St Austell Bay served with fries & Da Bara bakery bread.
Choose from:
Marinière
White wine & shallots, Cornish cream & lemon
Red Thai
Chilli, lime leaf & lemongrass butter with Cornish cream

SIDES

- Fries (vg) 5
- Spicy Fries (vg) 5
- Seasonal Greens (vg) 6
- Garlic Bread (v) add cheese +1 6
- Dauphinoise Potatoes (v) 7
- Seaweed Salt Onion Rings & Aioli (vgo) 7

DESSERTS

- Spiced Apple & Almond Cake (vg) 9
Miso caramel, vanilla ice cream
- Dark & Stormy Sticky Toffee Pudding 9
Rum raisins, toffee sauce, Cornish vanilla ice cream
- Baked Chocolate Brownie 8
Salt caramel sauce, Cornish vanilla ice cream & honeycomb
- A Selection Of Cornish Sorbets (vg) 8

FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about the ingredients in our dishes before placing your order. Please be aware that our dishes may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

SUNDAY ROAST

LOW & SLOW CORNISH BEEF ST PIRAN 12 HOUR ROASTED PORK BELLY ROAST CHICKEN SUPREME

Our beef, pork & chicken roasts are served with rich red wine & beef gravy, Yorkshire pudding, sausage meat stuffing, rosemary & garlic roasted potatoes, cauliflower cheese, roasted root vegetables, seasonal greens, swede & carrot mash

ALL 22

LENTIL & MIX NUT ROAST (vgo)

Served with veggie gravy, Yorkshire pudding, rosemary & garlic roasted potatoes, cauliflower cheese, roasted root vegetables, seasonal greens, swede & carrot mash

19

FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about the ingredients in our dishes before placing your order. Please be aware that our dishes may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

BREAKFAST

BLT <i>Toasted brioche, aioli & hash brown bites</i> Add Egg +1.5	9.5
Granola Bowl (vg) <i>Seasonal compote, yoghurt, maple syrup & toasted seeds</i>	10
Bacon & Cornish Egg Roll <i>Toasted brioche, hash brown bites</i>	8.5
The Sharksfin Full <i>Sausages, smoked streaky bacon, two fried eggs, hash brown bites, BBQ beans, slow roast tomatoes, roasted mushroom & toast</i>	16
The Sharksfin Plant (vg) <i>Tofu scrambled eggs, slow roasted tomato, falafel, roasted mushrooms, hash brown bites, smokey beans & toast</i>	15
Breakfast Waffles <i>Belgian waffles, smoked streaky bacon, maple butter</i>	9.5

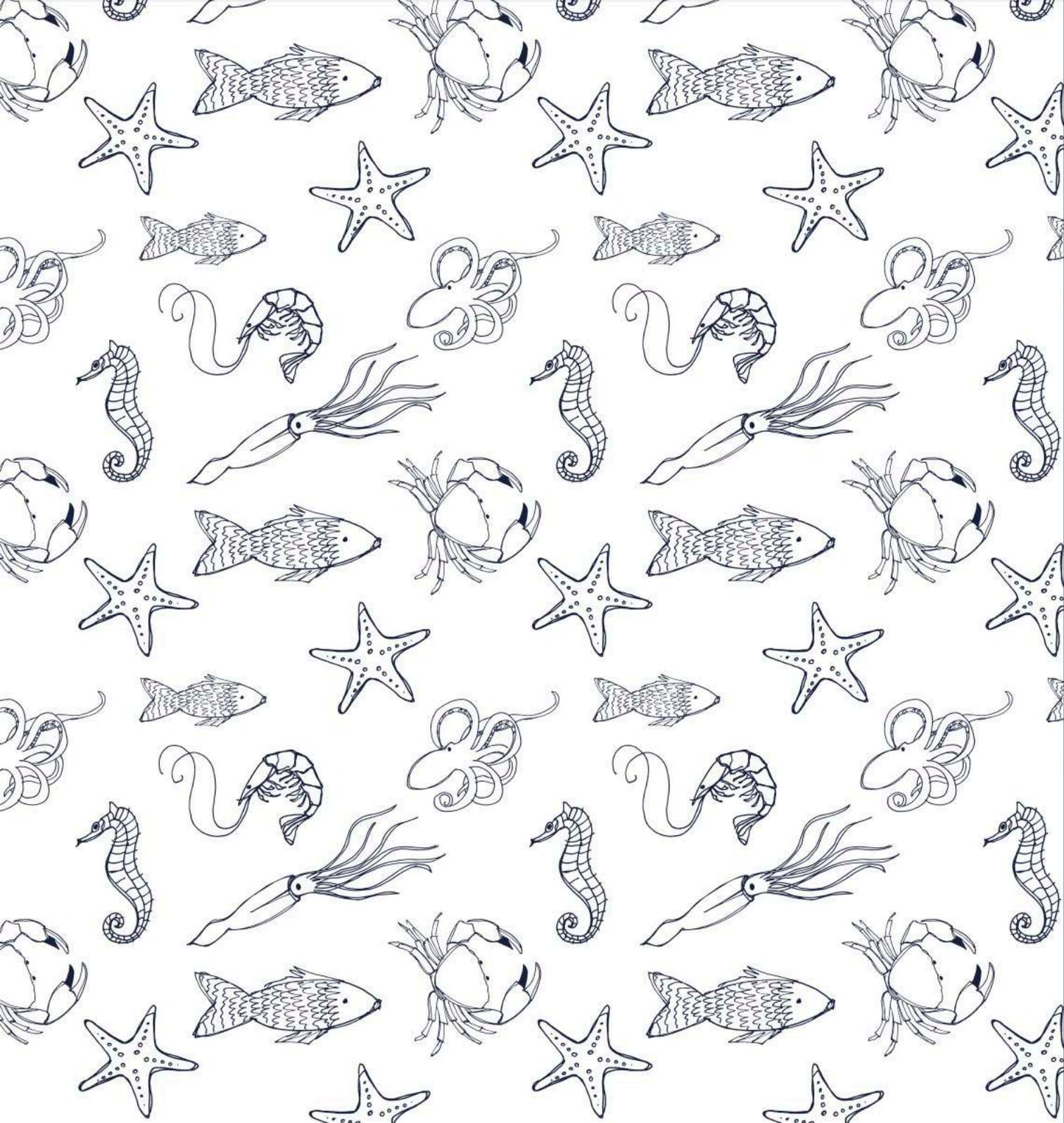
HOT DRINKS

Espresso	3.20	Iced Latte	4.40
Flat White	3.70	Iced Mocha	4.50
Cappuccino	3.80	Hot Chocolate	4.30
Latte	3.80	Special Hot Chocolate	5.00
Mocha	4.00	Alternative milks	0.60
Americano	3.40	Syrups	0.60
Iced Americano	4.00	Teas & Infusions	3.20/3.50

Ask your server for our tea varieties

COFFEE & CAKE DEAL £6.75

TAKEAWAY AVAILABLE



SHARKSFIN
MEVAGISSEY

LITTLE SHARKS



All served with your choice of beans or peas

Fish Bites & Fries

Chicken Bites & Fries

Sausage & Fries

Mac 'n' Cheese & Peas (v)

Vegan Nuggets & Fries (vg)

LITTLE SHARKS SUNDAY ROAST 9

Your choice of roast meat with peas, roasted carrots, seasonal greens and rosemary & garlic roasted potatoes and rich gravy

Vegan option available.

Available for children under the ages of 12.

ICE CREAM SUNDAE 6

Duo of vanilla ice cream with your choice of toffee, chocolate or strawberry sauce, whipped cream, fudge & sprinkles

WAFFLE & ICE CREAM 6

Waffle with a scoop of vanilla ice cream & chocolate sauce